



**PEST-BUDA**

HOTEL & BISTRO

**SZILVESZTERI  
MENÜ  
NEW YEAR'S  
EVE MENU**



## SZILVESZTER A PEST-BUDÁBAN DECEMBER 31.

### WELCOME

*Szentesi Buborék - Methode Traditionelle*

### ELŐÉTEL

*Füstölt pisztráng parázsburgonyával, alma kompóttal és hollandi mártással*

*Smoked trout with fingerlingpotatoes, pickled apple and hollandaise sauce*

*Wine pairing: Szászi Badacsonyi Olaszrizling 2020 /21 Badacsony 1680,- / 1.25dl*

Or

*Szarvas Carpaccio pirított tökkel, capribogyóval és friss tormával*

*Venison carpaccio with roasted pumpkin, crispy capers and fresh horseradish*

*Wine pairing: Legli Riesling 2020 / Balaton 1460,- / 1.25dl*

Or

*Pirított kacsamáj fűszeres füge lekvárral és házi brióssal*

*Roasted duck liver with spiced fig chutney and homemade brioche*

*Wine pairing: Kreinbacher Hárslevelű 2020 1980,- / 1.25dl*



## NEW YEAR'S EVE AT PEST-BUDA 31ST DECEMBER 2021

### LEVES

*Szarvasgombás gyöngytyúk consome gombás tortellinivel*  
*Guinea fowl consommé with truffle and mushroom tortellini*  
*Wine pairing: Kancellár juhfark 2019 1640,- / 1.25dl*

Or

*Tök Velutéé parmezán Chips-szel és könnyű tejföllel*  
*Pumpkin veloute with parmesan chips and light sourcream*  
*Wine pairing: Figula bella Róza 2019 1940,- / 1.25dl*



## SZILVESZTER A PEST-BUDÁBAN DECEMBER 31.

### FŐÉTEL

*Sertésszűz édesburgonya pürével, téli bébi zöldséggel, gesztenyével és pecsenyelével.*

*Pork tenderloin with sweet potato puree, winter baby vegetables, chestnuts and jus*

*Wine pairing: Günzer Cabernet Sauvignon 2018 1840,- / 1.25dl*

Or

*Rib Eye steak pirított erdei gombával, lyoni hagymával és krémes burgonya pürével*

*Rib eye steak with roasted forest mushrooms, crispy onion,  
and creamy potato puree*

*Wine pairing: Vámos Attila Syrah 2008 2640,- / 1.25dl*

Or

*Kéksajtos Gnocchi karamelizált körtével*

*Blue cheese gnocchi with caramelized pears*

*Wine pairing: Sauska Furmint 2020 / Tokaj 1780,- / 1.25dl*



## NEW YEAR'S EVE AT PEST-BUDA 31ST DECEMBER 2021

### SORBET

*Amalfi lemon sorbet*

*Amalfi lemon sorbet*

### DESSZERT

*Rigó Jancsi cseresznye szorbéval*

*Rigó Jancsi with cherry sorbet*

*Wine pairing: Oremus 5 puttonyos aszú / Tokaj 3980,- / 0,6dl*

Or

*Meleg csokoládé lávatortácska mandulával és vanília fagyalattal*

*Warm chocolate lavacake with almond crumble and vanilla ice cream*

*Wine pairing: Sauska late harvest / Tokaj 2440,- / 0,6dl*

*The price of our special New Year's Eve Package is HUF 26 500 / person.  
It includes a glass of Szentesi „Buborék” sparkling wine, a 5-course á la carte menu,  
mineral water and a Budapest Mokka speciality coffee.  
Wine pairing is optional at the above-mentioned rates and can be requested on site.  
All prices include 5% / 27% VAT as per the current legislation.  
A discretionary 14% service charge will be added to your bill.*



## BOOKINGS AND ENQUIRIES

Contacts: Zoltán Szabó

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## FOR RESERVATIONS WE NEED YOUR:

Name:

Time of arrival:

Phone number:

Preferred payment method:

Party size:

## PAYMENT TERMS:

*Please note, reservations can only be guaranteed once an advance cash or card payment or bank transfer of 15 000 HUF per person, made by 27th of December 2021 the latest.*

*The remaining balance as well as any additional orders will be invoiced at the end of your dinner.*

## CANCELLATIONS:

*You may cancel your booking free of charge until 27th December 2021. Due to the nature of the event we won't be able to accept cancellations thereafter and all prepayments will be kept as cancellation fee.*